

**XP-002268037**

**AN - 1973-03816U [04]**

**CPY - GENO**

**DC - D13**

**FS - CPI**

**MC - D03-D**

**PA - (GENO ) GENERAL FOODS CORP**

**PN - CA918494 A 00000000 DW197304 000pp**

**PR - US19690884726 19691212**

**AB - CA-918494 Liquid coffee extract is frozen and comminuted, e.g by grinding, to obtain frozen extract particles of a desired size. A predetermined quantity of the particles are pressed in a die to fuse the particles into a cake of desired shape, e.g. a doughnut shape, which is freeze dried to a stable moisture content.**

**IW - FREEZE DRY COFFEE CAKE SIZE**

**IKW - FREEZE DRY COFFEE CAKE SIZE**

**NC - 001**

**OPD - 1969-12-12**

**ORD - 1900-00-00**

**PAW - (GENO ) GENERAL FOODS CORP**

**TI - Freeze drying coffee - in a cake of particular size**